

IT IS BETTER TO WHISTLE THAN-TO-WEEP

The Bulfetin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$7.00'te third. Award made the last Saturday in each month.

SOCIAL CORNER PRIZES FOR APRIL

First Prize \$2.50

To Nebben for letter entitled: "Various Uses for Maple Sugar."

DREAMS.

Tonight the fingers of the rain Beat softly on the windowpane And lo! my heart is back again Within the golden years; Again I hear the thrushes' call, see the roses on the wall, The sunlight sparkles over all, Seen through a mist of tears.

And in a garden's summer glow Two little figures come and go, The one with brow and throat

Her cheeks were like the roses there, As threads of gold her flowing hair, She was indeed a flower most fair. Like those of sun and dew.

Ah me! Within the churchyard's

That lovely fairy form is laid, The merry child with whom I played,

The years, though sad, are quickly Her name now carven on a stone, With moss and ivy overgrown, Still sacred is to me;

And oh, tonight my breast would fain Forget the burden of its pain Go back to her and youth azain, When life was glad and free, —Boston Transcript.

BASTER LILY: A packet of Jo-seph Doe's dhalla seeds has been mailed you.

Joseph Doe sent you as per request. BIDDY: Cards received and mailed fu you directed.

HOPE: A souvenir card awaits your address in Editor's hands. AUNT JUDY: Note received and

Doe have been sent to you. forwarded to Joseph Doe. Thanks for J. E. T.: Card received and will be

duly mailed to Ormandine.

FRANCES: Card received and forwarded to Joseph Doe. The seeds will be immediately mailed to you.

ing house, so perhaps there will be room for me, in The Corner. I am fond of corners, if they are not too dark, and dirty, and the "Social Corners," and dirty, and the "Social Cor-seems to me, to be a pretty

when we were neighbors, twenty years ago, that you wanted to learn, I earn, but you are bright enough. You

Enid: Was glad to see your name again. I used to see you when we grava girls. went my photo taken.

Sait meats and meats used for souns

should be put to cook in cold water; but otherwise fresh meat should be put on in bolling water as cold water again.
extracts the juice, while hot quickly cools the outer surface and so re-

When loasting ment in the oven, the oven should be real hot when the

A. C. FFEEMAN, M. D.

Physician and Susgeon OB BROWDWAY Office Hours, 2-4; 7-0 p. m.

Alan by Appointment. Tel. 1425-2

DR. J. W. HOLMS, Dentiet

for Walt Mason's poem. Not any time mentioned for cooking or meals.

The following is a sample for one day's work. Cleaned the pantry; sorubbed and polished the stove; cleaned celling, walls, woodwork, windows, floors and furniture; next the dows, floors and furniture; next the dows, floors and furniture; next the was cleaned; Jack helped meago one of the Sisters sant in a recipe for Highland cookies? Just about a year ago one of the Sisters sant in a recipe for Highland cookies? Just about a year ago one of the Sisters sant in a recipe for Highland cookies? I state the first the

EXCELLENT RECIPES.

Dear Social Corner Sisters:-I have quite a number of very good recipes, which I use constantly. If any of the Sisters care for them I will write them for the Social Corner a few at a

The following is an excellent cook-

ing recipe:
Sugar Cookies—Two cups sugar, two
eggs, one cup sour milk, in which one
teaspoon of soda has been dissolved,
one cup better or lard, a little sait, and one grated nutmeg, flour enough to make a soft dough. Roll about a quar-ter of inch thick, cut out and sprinkle with sugar, bake in a quick oven. For variety omit nutmeg, and use va-nilla, about two or three teaspoons and place a raisin in center of such cooky. Cornmeal Cake—One and one-half cups cornmeal, one cup pastry flour, three-quarters cup of sugar, one cup of sweet milk, two teaspoons baking powder, one egg, and a little salt. Bake about twenty minutes, this is very good served with baked beans. We have it it in place of brown bread quite often.

MADGE MORTON. MARKING LINEN HANDKER-

CHIEFS. Social Corner Sisters: How many housewives have attempted to mark fine linen handkerchiefs with indelible ink, only to have a blurred, indistinct name when completed. Try this when marking new handkerchiefs: Starch your handkerchiefs and iron smoothly,

and then mark them. You will be agreeably surprised, for the name may made very small, but will still distinct. Odorless Gasoline Cleaning: When washing articles in gasoline pour in a few drops of oil of sassifras, about five drops to a quart of gasoline. This will destroy all odor, and the garment can be pressed and worn as the gasoline evaporates, thus elimin-

Guide Card for Curtain Hems: Cut a guide card the width desired for the hem paste it to your left thumb. No picking up and putting down of the guide. It is astonishing the rate of speed you can sew. GOLDENROD.

ating the lengthy airing process.

JOSEPH DOE'S DAHLIA SEEDS.

Mr. Editor: It has afforded me pleasure to respond to a dozen requests for mixed dahlia seeds and the packets are far from being exhausted. These seeds contain mixed peony seeds and seeds of the English Star and round dahlias. They ought to pro-

care of those which seem to be least vigorous, as they are likely to pro-duce the best flowers.

Lonesome Pine: Please accept my thanks for pretty remembrance. Will in eight or ten weeks. They make flowers if well located as quickly as flowers if well located as quickly as

Still sacred is to me:

Still sacred is to me:

It hanks for pretty remembrance. Will try and return favor soon.

Hattle: I hope you can meet with us on our annual picnic. Shall look forward to meeting you.

Jennie: I received your letter and think you have a pretty home. I will try and answer it in the near future.

Mage Norton: I like your way of making a cook book, and think I shall make one like it.

Betsy Bobbett: Your Peach Custard ple sounds so good I am going to try it.

The Photographer will have may be used beneath them.

Lonesome Fig.

thanks for pretty remembrance. Will thanks for pretty remembrance. The prover if well located as quickly as the roots; but it takes three years to the roots will remain true to type.

The seeds may be sown in pots or an an annual plenic. Shall look the roots will remain true to type.

The seeds may be sown in pots or an annual plenic. Shal

ed once or twice a week.

When the seedlings reach the budding stage if they show signs of weak. ery good, so we thought. We tried ness give them water with a table-ome of it.

Must close now, with best regards twice a week. JOSEPH DOE

THE CARE OF BABIES.

Dear Social Corner Sisters: I an nding a few hints on the care of bables for the young mother Don't make baby's clothes too long and too heavy. Don't make them so that it is necessary to continually turn the child over and over. Don't make them too tight for the neck. Don't make them to put on or to fasten be-

hind with hooks or buttons. Don't feed the baby too often or too much. Don't let him be longer than 20 minutes at the breast or bottle at one feeding. Don't let him have an empty bottle to suck. Don't give him a pacifier, mother's comfort or anything of the kind to keep him quiet. He wil corner Sisters as could attend to be sure and be there. I thought Aunt Mary might as well be one to enjoy

spoils the shape of his mouth. Don't let him go for days or even a day without a drink of water. Give him a teaspoonful occasionally. Don't let him sit on the floor on cold days, especially if there is no carpet, unless there is a blanket or pad un-

Don't let him sit in front of an ope window with a direct breeze blowing on him; or allow him to sit in a draft etween an open window and door. Don't let him play with matches, pins, scissors or sharp pointed objects

too young, for if you do he will become Don't give solid food before one year and then only sparingly.

Don't give him candy, chocolate and weet things. Don't let him lie in a wet diaper.

Don't let hands and feet get cold. Don't let his nose get stopped up. Don't give him tea and coffee, beer, vhiskey, gin or any drink containing Don't give him medicine or drugs

without the doctor's advice.

Don't let him stay up all hours of the night. Undress him and put him to bed promptly at 6 every night. Don't pick him up every Don't walk the floor with him.

Don't let anyone kiss baby on the nouth. Much disease is carried in this way. Don't take him out in wet weathe or on very windy days, or when there is melting snow on the ground.

Don't handle him too much. It is Don't pin band or diaper too tight

about the body as it may cause de-formity and often is the cause of vom-From one who has had experience

UDELLE. AN UNUSUAL MUFFIN RECIPE

Dear Social Cornerites: I noticed that some of the Sisters are telling Barbara Lee their recipes for a sul-phur, cream of tartar and molasses tonic. There is a much more agree-able way of taking sulphur than by to read flow some housekeepers get mixing up your own dose. You can buy a box of sulphur and cream of textar tablets at your druggiet's, which

Cleaned fruit jars, scoured shelves, cleaned cooling room and aired the whole place well.

Ready: Pleased to get your card. Joseph Doe: Dahlia seeds received and planted. Accept thanks.

Best wishes to all.

BLANCHE.

BLANCHE.

EXCELLENT RECIPES.

Best with all the rubbian. esteemed it as a favorite cookie recover the cookie received than a favorite cookie recover. Which I know, others share with me, the fear of criticism was prominent. Perhaps only imaginative fear, but some sort of timidity in some form. Though it be true the world over, we glad to know if you do.

Here is a rather unusual muffin recipie:

Prune Muffins: Cream one-half cup the fear of criticism was prominent. Perhaps only imaginative fear, but some sort of timidity in some form. Though it be true the world over, we cannot all be congential, we must differ in our tastes and disapprovals, yet I do believe we have one unity, and that is the fear of criticism. Perhaps only imaginative fear, but some sort of timidity in some sort of timidity

that is to take courage.

By this suggestion I would maintain that we ought not to permit a kind by, because we fear what some one may say, for if we do, our good intention is no better than a good dream, here we need some courage, to overcome timidity, or some friend or stranger will lose a benefit.

Many times we may fear a criticism, that never develops perhaps imagination below. act, a friendly letter, a card, even a smile, or a clasp of the hand to pass by, because we fear what some one

that never develops perhaps imagina-tion holds a high standard, then sure-ly we must remove this if we would accomplish good results from kind deeds. Courage again—in so many walks of life, how many mothers and sisters dare to go into a saless and

Whenever I see the likeness, the face of Frances Willard, it always appeals added. to me, as one whose ambition and lifework was a noble type of courage, and as I observed that profile picture on the wall of the W.C.T. U. room at Williamstic I was reminded, that several years ago, it was my privilege and pleasure to see her and hear her that the several years ago, it was my privilege and pleasure to see her and hear her that the several was a second of the se pleasure to see her, and hear her salt water to make it firm—table-voice from the platform. spoon to a quart; time required for The fear of criticism often hinders cocking fish 10 minutes to the pound, us from practicing those traits, which seen in others we admire.

BETSEY BOBBET SENDS GREET-INGS.

JENNIE.

Dear Editor and Sisters:-It is imposible for me to stay away from The Corner for any great length of time, so vill just chat awhile.

Bright Ray: Glad to see you back again in The Corner. Why were you not at the meeting April 12th?

Theoda: You know Bright Ray, do you not? That is the sister whose name I was trying to recall and could not this? not think of. Do you remember? Hannah Who: You will never know what you missed by not accepting the many invitations you received to the April meeting. Better lay aside your prejudice and meet with us in May.

As to the Photographer, I am won-Brown Bread: One cup each of fused to tell her name until some fuser flour, rye meal and corn meal, sifted together will prevent lumping. One and Happy, is it your Only One (or one of his school friends), trying to have

Rozana Wince: I also like hocheted rugs. Have finished two his week.

Will the Sister who made the chicken-ple for the April 12th meeting please send in the recipe? It was fine, and different from any I have ever seen. Also, was there paprika in one of the potato salada? If there was will the Sister who made it piease tell us how she did it? It was fine. Sunbonnet Sue: When I'm ready to limantic, we extend an invitation to change my name will ask you for a all the Sisters and hope to have a

Jennie: I received your letter and hink you have a pretty home. I will expand an answer it in the near future. Madge Norton: I like your way of naking a cook book, and think I shall have one like it. Your Peach Custage one like it. Your Peach Custage of the sounds of good I am going to it. The Photographer will have the sounds of the your which water should be cust of try your thelo again, won't-she? Nan: Your letters I find very help
After that the roots will remain Irue to type.

The seeds may be sown in pots or outble to carelessness, negligence, and mistakes in the preparation and to type.

The seeds may be sown in pots or outble to carelessness, negligence, and mistakes in the preparation and not one held.

Pegsy Anne: Do you recognize the likeness yet?

The hostessees for that day will be courted to the hold.

The hostessees for that day will be courted to the courted to the courted to the preparation and to the preparat I think it would have sounded better to introduce a young girl as "my daughter Helen". But if the intro-

HOUSEHOLD HELPS.

Dear Editor and Sisters:-We did Keturah. I have been watching for a word from her. Have you got set-tled yet? You wil have to hunt Mary France up as I hear she may be a near neighbor of yours now,
Aunty No. 1: I am glad to know
what a useful article I have that you

made. I have felt the need of it many Will some of the Sisters please send some recipes for lemon pie that are

A good silver polish prepared chalk that you can get at a drug store; rub on with soft flannel. If potatoes are soggy this time of year try baking them.

A small bottle kept in the work basket is handy to put broken needles

To relieve hiccoughs even if severe is to put a towel wet in very hot water

TIMELY RECIPES.

Social Corner Sisters: Here are a ew recipes: Curried Rice: One cup rice two uarts boiling water, one teaspoon salt, one teaspoon curry powder, one powder and combine with the white sauce: add more salt if necessary, and pour over the drained rice. with veal or mutton.

Pan Cakes With Rice: Two cups boiled rice, 2 tablespoons melted but-ter, one-half cup milk, one-half cup flour, two eggs. Mix in the order given, beat thoroughly, cook like grid-

Poor Man's Rice Pudding: One cice, 1-4 cup sugar, 1 quart milk, 1-2 easpoon salt, 1-4 teaspoon cinnamon. Pick over and wash the rice mix all the ingredients and bake slowly for three or four hours in a well buttered pudding dish. Keep covered until the last fifteen minutes, when the pudding may be browned on top. Stir twice during the first hour of cooking. It should be creamy and not dry when done. Grated orange peel may be substituted for cinnamon.

Rice Peach Pudding: To each cupful of boiled rice stir 1 tablespoonful butter, 2 tablespoonsfuls sugar, 1 egg. Butter a pudding dish, put in a layer of the seasoned rice, one-half inch thick, then a layer of pared and sliced WHEN WE FEAR WE SHOULD peaches. Sprinkle with sugar and rice alternately until the dish is full. Bake 20 minutes. Have rice for the last layer. Turn out and serve with vanilla, cream or any other pudding sauce, or cream and sugar. Canned peaches may be used instead of fresh.

Rice Snow Balls: Boll 1 pint rice teaspoonful salt put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of eggs; pint sweet milk, and I teaspoon

appreciated all, that helped to make such a pleasant gathering

To be a little personal, I would say, Juliet was my first acquaintance, and Olga the last to say, "Good bye."

There were several thoughts and ideas that came to my mind that day, which were suggested from observations. From my own standpoint, in which I know, others share with me, the fear of criticism was prominent.

Dear Corner Folks: I wish to thank all those who so kindly showered me with so many pretty Easter cards;

boiling water, salted, and boiled fast all the time of cooking, with the saucepan lid firmly on.

deeds. Courage again—in so many walks of life, how many mothers and sisters dare to go into a saloon, and ask the son or brother to come out? There are some brave hearts who will do it, but many more too timid to hear the jeers and scornful laugh and perhaps a defeat in the object of their call.

Whenever I see the likeness the face.

except for very large, thick fish, as salmon or cod-25 to 20 minutes to the Sixth, that fowl require 20 to 60

ing or boiling; turkeys from an hour and a half to two hours. Old fowl should stew for one hour for every

year of its age. Seventh, that soot is a non-conductor Seventh, that soot is a non-conductor of heat, and that if kettles and pots are coated with it, a much bigger fire will be needed to boil their contents.

Eighth, that the grease which many empty down the sink would if saved in an old pall and used for greasing sticks to light the fire, make them

bura up much quicker.

Ninth, that an unclean larder may be a disease and death trap because decomposing food is poisonous. Tenth, that uncooked meat may be kept sweet for a long time by painting all over with a solution of borax water. To make this, dissolve an ounce of borax in boiling water, when cold a white powder can be seen at the bottom, this shows that the water can take up no more borax, and this solution is called saturated, and without practice of strict cleanliness economy, punctuality and forethought f his school friends), trying to have that good cookery requires method and little fun with us?

Rendy: Hope your father is well how to measure and weight not guess, her quantities, for "cooking by guesses will produce you nothing but messes."

CRIMSON RAMBLER, EVERYBODY INVITED TO THE MAY MEETING.

Dear Editor and Social Corner Sis-ters: As the second Wednesday in May will be the last social gathering to be held in the W. C. T. U. hall, Wil-limantic, we extend an invitation to

Doctor: Cannot you came and bring

daughter Helen". But if the intro-duction was to your son, say, then "Miss Helen," or "Miss Blank" would have been better. At least so thinks BETSEY BOBBETT.

Wish you would try and meet with us in May. Samanthy: Be sure and come and bring Si. If you don't Polly Pepper-mint won't enjoy the day.

Saturday Eve and Primrose: Don't forget May the 10th. Photographer: Please come and snap some of our pictures. LONESOME PINE.

GOSSIP FROM WILD OLIVE

nad at our last gathering in mantic. I am anxiously waiting for ladleque: If you attend once will no longer be a stranger.
P. U. T.: Try and meet with us Cherisette, Peggy Anne and Papa's Boy: Many thanks for cards received some time ago.

J. E. T.: I think Captain Warren's Wards by J. O. Lincoln a good book; and am going to try and get Cap'n Eri when I have a chance. Chore Girl: Please play for me again

Dorothy Perkins No. 2: Aren't your

Kitty: That letter must be lost. Bushy Tail: I wonder if we have Ready: Hope to meet you some time Loretta: Your lemon cake and filling sounds good. I will try it and

et you know what luck I have, Best wishes to all.

Dear Social Cornerites: Two unknown third cousins came in on me, saying, being so near they thought they would look me up. My husband came at the same time and brought one-half pound fresh shrimps I had some cream, and after the shrimps had been steamed. I made them into a salad, same as you would lobster, had a piece fresh shoulder roasting, and a kettle of cold mashed potato and turnip which I made into small cakes, and fried light brown both sides, some hot powder biscuit and small cucumbers in vinegar out of our own gar-

been wasted."

der, thin slices bread, and if I had a little mustard. I did have it. They went at last. Half pound of shrimp will make your city cousins take notice of the

Here is an improvement

RYZON. The Perfect Baking Powder with a new and better phosphate, makes dumplings and waffles that melt in your mouth.

Expert cooks get best results with a little less of RYZON than required of other baking powders. 10, 18 and 35 cents.



try your real beans. Thanks for prot- as boiling seems to give them a strong on May 10th,

DIET FOR YEAR-OLD BABIES Dear Social Corner Sisters: Here-

ounces of milk, three or four ounces you are a good change from "snow-of well cooked and strained cereal, birds." You express my thoughts in Farina, Cream of Wheat, oatmeal, regard to the "movies." I thoroughly

or based apple or prunes, if necessary for bowels.

(4) Three or four ounces of cereal as at breakfast; eight or 10 ounces of milk at 13 months.

Add macaroni and spaghetti, alternating with rice, at the 2 p. m. meal. At 15 to 16 months: Add soft boiled eggs (two or three a week). Best given at 2 p. m., in place of the broth or beef juice; add thoroughly baked potato, alternating with rice, macaed eggs (two or three a week). Best given at 2 p. m., in place of the broth or beef juice; add thoroughly baked potato, alternating with rice, maca-roni or spaghetti; at 2 p. m., add small amount of butter on bread or potato. Stop straining the cereals.

Two tablespoons—1 ounce.
One glass—3 ounces.
Hope you all had a pleasant Easter.

FARMER'S DAUGHTER, THE HOME LIBRARY

Dear Social Corner Friends: I have been very much interested in all of the articles written about books. I have started a library so that when my children are older they will have reference books without having to go to the public library.

Books are the only thing that I allow myself to buy on the installment plan. A good set of books comes were the control of the public library.

Books are the only thing that I allow myself to buy on the installment plan. A good set of books comes were the control of the public library.

Kindest regards to all.

LUCILLE.

My latest addition to my book-shelves is a dictionary of the latest make and a size which is easily han-

children will need such reference books, but I intend to have many more added to my collection by that time. I have a sectional bookcase so that I can add a section as I need

One of my neighbors has a daughter in high school and she comes in quite often to get material for compositions. She said it saves her so many trips to the library, and often when she did go there some of the other girls were using the books she wanted and then too their compositions are all about alike while she has something quite different. So I think that my children will find their library quite val-

Hortense: Received your letter. I think that you are very smart.

Roxanna Wince: Did you forget that
you owed me a letter? Hope all the Cornerites had a happy

DRIED FRUIT AND ITS PREPARA-TION. Dear Editor Social Corner: The let

Dear Editor Social Corner: The letinitials L. S.?

J. E. T.: I think Captain Warren's
Wards by J. O. Lincoln a good book:
and am going to try and get Cap'n

Eri when I have a chance. from my viewpoint that the enclosed tric lighting companies use 1,000 watts, was inspired, my first attempt in your or the kilowatt, as their basis of measfrom my viewpoint that the enclosed department. If you will give peaches or prunes

trial as per instructions here given, I believe they may become more popular in your family, and that my chances of winning one of your prizes may be enhanced. And if you will try L. H. K's method in comparison, I have no fear of your decision. Dried Fruit and Its Preparation-

Meats and cereals-including breadconstitute far too large a proportion of the food of Americans. They are acid-forming, and fruits and vegetables should be eaten in larger amounts then is usual to neutralize Dried fruits are convenient, reasonabl in price, easily prepared and very healthful for adults and children. Every family keeping house should at all times have a good supply of dried peaches, prunes, nectarines, raisins and cooking figs, and especially is this important if there are children. The figs come white and black, and

often, as at present, may be bought at a lower price than either of the other a lower price than either of the other dried fruits. The last we bought cost only 8 cents per pound. Prunes used to be of four kinds, the common sweet Santa Clara, Oregon, Ruby and Silver, named in the order of their sweetness, The Oregons and Rubys are our favorites, and as we prepare them need no sugar. The Santa Claras are too sweet unless mixed with tarter fruits, and the Silvers need sugar. We have been general, but land's sake, you seem to unable to find either Ruby or Silver in have everything going! Our pity has late years, and have been informed they late years, and have been informed they were produced from unripe fruit, and They were going on to Springfield since enactment of the pure food laws and thought I might put them up a are no longer permitted in interstate little lunch, some slices of cold shoul-

To prepare peaches, prunes, nects rines, apricots and figs for the table, first wash and rinse quickly in tepid water, then pour over them enough boiling water to cover with an inch or crub farmers.

Dolly: Your soft gingerbread is nice. have it as a standby.

Ready: Shall stop some time and all a trial without sugar, as this as well

CINDERELLA.

with I send an ideal diet for a baby from 12 months to 18 months:

Aged 12 months: 4 meals at 6, 16, 2, 5, or similar convenient hours. One or two ounces of juice of sweet orange, or pulp of six stewed prunes, eight

Bluebird—I enjoy your "werbling" as

The regular attendants say, "It's lots of Aunt Mehitable—How yery like you are your letters—and that's why I en-joy them. Have looked for back num-bers of "Eulletin," and read all of your

stand the principle of what we are working on, that we obtain better results. A cook feels sure when she un-derstand the chemistry of foods that her results will be more certain then if

wonder why the oven is cold.

Just so with our electricity, we should know that the electric current is like a stream of water. the stream may vary as do water pipes and the word used to designate the size of an electric stream is ampere. Thus an electric iron requires a

electricity we would say the irons con-sume 500 waits an hour. Because the "wait" I sso small a quantity, all elec-

so many cents for a kilowatt. Once these terms are understood it will be a simple matter to determine the exact cost of your electrical ap-

JUDITH JOINS.

Dear Sisters of the Social Corner:have always been an interested reader of the Social Corner letters. I have found in them many helpful suggestions. If there is room for more would like to join your happy

ACROSTIC FROM KITTY LOU. if we should have an acrostic in our corner.

Airy, never look at the brambles, am sure you will forget there are

Primrose, when the doubting clouds Remember us and come floating round,

in an instant let us cease to find fault Really we can't have all sunlight. Or would we if we could; we take for our benefit

menagerie. Give me the reason Adam bit the apple Eva gave. Answer these and receive a

EVERY WOMAN'S OPPORTUNITY

The state of To Sunbonnet Sue for letter entitled: "Uses-For-'Ammonia."

To Mountain Laurel for letter entitled: "Hints For Marking Children's SOCIAL CORNER POEM. meat is first put in; then keep it at an even heat and baste frequently. In broiling have the gridiron hot be-

fore putting in the meat, turn it over as soon as it sears. Do not salt meat until nearly done. Meat should not be allowed to re-Always put a pinch of soda in the

snow., Her eyes were heaven's own blue;

Amid the birds and flowers: And listening to the autumn rain, With its deep undertone of pain, My thoughts go back to her again, And all the golden bours.

ENID: Thanks for card received.

the Joseph Dahlia seeds mailed to D.: Dahlia seeds from Joseph AUNTY NO. 1: Card received and

TIDY ADDLY: Seeds from Joseph KEZIAH DOOLITTLE: Seeds from

WANTS TO BE PHOTOGRAPHED. Dear Social Corner Sisters: Is there room for "one more?" I suppose most of the Sisters are busy, clean-

tographer's description of you, for I know just how you look now, and how you looked forty yours ago! Some changes since then. Have you learnyet? Too bad I didn't know,

may call again some time, for Y "JACK'S WIFE."

Sherman Building Among Room A

water when cooking corned beef, and when cooked enough leave it in the lauor to cool. Huldy: Your prescription for the dues is a sure cure. Kitty Lou: After looking over Hub-y's old shirts, find there is not much o do anything with, for Hubby deares he must have his money's

JULIET. GREETINGS FROM AUNT HESTER. Dear Social Corner Friends: Just few lines today to cheer and scatter sunshine on the way. What a changeable day Easter Sunday was. Do hope we will get settled weather soon.

L. T. H.: I received your cards. Many thanks for same. Will answer vigorous, as they are likely to prospon.

Sister Ready: Can't say if you have

sessed right. Guess at the nex

wrappeed in paper when pur-

to try your photo again, won't she? Nan: Your letters I find very help-

Aunt Abby: How are you pring? Hope to meet you in June. Pop Over: Your Chocolate Fudge is

AUNT HESTER AN INQUIRY. Dear Social Corner Sisters:-It does ook as if we were in for a few April showers but cheer up. Spring's here.

Aunty No. 1: Are you waiting for a pleasant day, or one of these April showers before you test your soap re-cipes that I saw Hopeful had for you?

Kindest regards. AUNT MARY WAS WELCOMED. Dear Social Cornerites: - April 1243 vas a red letter day for Club No. 1 at he W. C. T. U. rooms at Willimantic The members of the club sent a cordial

the good time as any one.

I was unfortunately late in arriving, right place.

Silent Partner: Have you got restI from your shopping trip? It is resome to go so far to shop.

J. P. T.: How did you like your cot? I laughed when I read Phopay in the propers description of you, for I hand after the laughed when I read Phopay in the whole company that I felt at home at once and ready for the business on hand after the laughed when I read Phopay in the whole company that I felt at home at once and ready for the business on hand after the laughed when I read Phopay is the whole company that I felt at home at once and ready for the business on hand after the laughed when I read Phopay is the laughed when I read P

Was very sorry to hear that Biddy

was sick. Practical Polly read a lette

from her, or dictated by her that help-ed to cheer us. Was surprised to know that Blubird was an acquaintance nearby home I enjoyed my outing very much There was such a good feeling mani est that no one could help being hap-Biddy's recipes of March 4th were too ood to be lost. The picture of life, or this vale of

tears, by Crimson Rambler in the Dear Social Corner Sisters: Here are a few suggestions on cooking means which may prove beneficial to be true.

I am very glad Dem Pedro's hand was not permanently injured when the window fell on it, for we missed her letters while it was iams. I hoped to see her at Club No. 1.

What a large family we are getting to be and continually growing. to be and continually growing. Hope to be able to meet at the lake with a to be able to meet at the large number when the time comes.

I enjoyed my acquaintance with Huidah and hope we shall all meet AUNT MARY. AN INQUIRY.

Dear Kittle Lou:—You must be a bureau of information, so I am going to ask you something that perplexes me greatly. My family are all very fond of roast beef; some like it well done and a few like it rarely done. am going to try next time to have it betwirt and between (just pink.) Kindly tell me how many minutes to a pound of beef from the time it is put in the oven. I will be so grateful to you for an answer soon.
SUSAN JANE.

HOUSE-CLEANING.

Dear Corner Sisters:-How nice

Prune Muffins: Cream one-half cup butter with one-fourth cup sugar; add one well-beaten egg. Add two cups flour, three teaspoons baking powder. one-half teaspoon salt, and three-quarters cup milk. Stir in one cup prunes which have been stewed, stoned and cut in pieces.

SWEET SIXTEEN, that was.

Banana loe Cream: To the cream dd six bananas peeled, mashed and beaten to a smooth paste. Peach Ice Cream: Press one quart of ripe peaches through a sieve, cr vegetable masher, and add with the juice of one lemon to the cream. Custard Ice Cream: Stir the yolks of six eggs beaten with the sugar into the cream and milk just before re-moving from the fire. Stir until it thickens, then remove it and add one

ICE CREAM.

Dear Social Corner Sisters: Let me

tablespoon of lemon juice and freeze. Apricot Ice Cream: Use same as Coffee Ice Cream Put one quarter of a pound of coffee into the milk and cream and bring to a boil; let it stand until cold; strain, then add the sugar and freeze.

Chocolate Ice Cream: Grate one ounce of chocolate and boil for ten minutes with the milk and sugar. When cold add the cream and one-half teaspoon of vanilla and freeze. Pistachio Ice Cream: Blanch, chop and pound to a paste one cup of pis-tachlo nuts and one-quarter of a cup of almonds and add to the cream. Ready: Your card received. Thanks PAULA.

BROWN BREAD. Dear Social Corner Friends: Sisters, I enjoy the helpful and inter

rite from there. Helena: Who is who? Helena: Who is who? O. H. O. is in my telephone ex-Photographer: I look for pictures wery week. You have a very pleas-not talent.

I will send a recipe that I use every

Morning Glory: What has become
of you? Have you changed into Mother Hubbard? will send a recipe that I use every

ago, Perhaps I know two Sisters who

letters. I lived at Mansfield two winters, four or five years

sed some water, but milk is setter: alt, and bake in moderate oven one Best wishes from a new sister.

WAITSTILL B.

RECIPES FOR THE SICK. Dear Social Corner Sisters: Here are a few good cookery recipes for the sick. Always prepare food for the sick in the neatest and most careful In sickness the senses are unusually acute, and far more sus-ceptible to carelessness, negligence.

Farina gruel is made with milk and cooked one hour in double boiler. Poll oatmeal gruel one hour and strain

Barley Water: Wash two Able-specins pearl barley, scald with boiling water, boil five minutes, strain. Add two quarts cold water, simmer till reduced one-half. Strain. uice to taste. Good in fevers. Wine Whey: Scald one cup milk, add one cup wine, cook gently till it enjoy the day so much when the wheys. Strain through cheese cloth. Scotland Sisters entertained us, but Scot Tea: Chop fine one pound of we missed some faces and among them ean beef round. Cover with one-half

pint water. Stand in cold place one hour. Set over hot water, stir till liquid begins to turn color. Strain, add pinch salt. To reheat, set cup in pan of hot water. Restorative Jelly: Put in glass jar one-half box granulated gelatine, one tablespoon granulated gum arabic, two cloves, three tablespoons sugar. two tablespoons lemon fuice, one cup-port wine. Stand in kettle cold water, heat till all is dissolved. Strain into

shallow dish.

pretty

Best wishes to all.

EASTER LILY A CHAT FROM DOROTHY PER-KINS. Dear Social Corner Sisters:-Some ime has passed since I claimed a corner in the Social Corner sheet, and now that I have come to chat with you am at a loss as to how to begin. Interested Reader: Thanks for the retty calendar, have but just dis-

overed who was the sender.

Chill, cut in one-half

slight me on the sleighing party, but you say you did not invite strangers. Oh, you dear girl! If you but knew we are very good friends, and far we are very good friends, and far from being strangers.

Olga: Am anxious to meet you. What nice spicy letters you do write. Jennie: Missed your letter last week. Come again, I enjoy reading them and find many helpful sugges-

J. E. T .: You are alright, just what

Tiny: You write you were sorry to

the doctor ordered.

Ready: We don't hear anything more about the wood-box, has the man of the house banished it to the woodof the house shed? Hope not shed? Hope not We are looking ev-Etta Barber: We are looking every week for a letter from you.

Wild Olive: You say I can keep on guessing, for don't know you any way. In this I beg to differ with you. I have been hunting you up through the list of grown ups, but find you a school girl. Your initials are D. B. and you live in L. Juliet: Is your last initial F. and do you live in S. W.? Will ring off, somebody wants the

Dear Sisters of the Social Corner:-

DOROTHY PERKINS NO. 2.

As I attempt to write again, the thought prompts me, that I am not addressing all strangers this time, for only a week ago, it was my pleasure to meet several of the Sisters and receive a most cordial greeting from them. It was my first attendance to a club meeting held in Willimantic. just like the movies.

This one will do for a running mate are really pleasant to take, and are every hand was friendly, and I fully cornstarch; flavor with lemon.

into a shallow pan to the depth of about two inches. Bake from 30 to 45 minutes in a moderate oven. With best wishes, from

MOUNTAIN LAUREL RULES IN COOKING.

seventeen in all Here are a few ideas that may be of help to many in the kitchen: First

inutes, according to size, for roast-

"my your assistants, (Calla Lily, Mexican

Dear Sisters: What a good time we the next.

some day?

WILD OLIVE. MY FAC-SIMILE SALAD

Cousin Jane said: "More of your lobster salad, please." They looked at each other, and us quite funny. Then Betsy said: "We have paid as high as fifty cents a pound for lobster this winter in Boston and fresh eggs forty and more a dozen. We have always felt so sorry for you and farmers in

scrub farmers.

Hope to join the pow-wow and unpleasant flavor. The children will be able to dispose of the juice without difficulty. A CHAT FROM LUCILLE.

Farina, Cream of Wheat, catmeal, barley, rice or arrow root; salt to taste. Sugar is not necessary.

(2) Eight ounces of milk with zwieback, plain crackers, stale bread, or toast.

(3) Four ounces of broth (best mutton or chicken) with one or two tablespoons of well-cooked rice or barley, or two ounces of beef juice, eight ounces of milk apple sauce pulp to the "movies." I thoroughly enjoy instructive and entertaining pictures, but seldom ever attend when I don't wish some of the pictures had been left out. Would like to meet you frozen—Your letters catch my attention for several reasons viz. I wind when I wonder how it happens that you away up in Maine, read The Bulletin. Have you ever lived in this vicinity? Your eight ounces of milk, apple sauce, pulp trip across the country is just what I of baked apple or prunes, if necessary am longing for. Two years ago I spent

question ever occur to you? I doubt if you really know me. More please. Indicane—Let's attend the next gath-ering of Chib No. 1 in May. I have never been present at a meeting yet.

she trusted to luck or guess work. The same with our fuel, if we know just when to close our dampers we get better results, and more heat than the persons who leaves the drafts open, and whose stove is red hot; and then

stream, five amperes; a vacuum clean. er, a smaller stream, one ampere; while a large range may require twenty amperes. Another common term is the "volt," and this word means the pressure of the stream of electricity. With the water supply we speak of the pressure at the faucets as 36 to 60 pounds, etc. While with electricity we speak of the while with electricity we speak of the pressures as 110 or 120 volts, etc.

The "watt" is the actual amount of electricity used. It is measured by gallons or cubic feet in the case of water. Thus we would say the faucet runs 50 gallons an hour, while with

pliances.

Dear Social Corner Editor:-It

You will find there are ever so many.

Each trouble combined with the god. Olga, how many peas in a pint? Look for name of two flowers for a

The Flint Creek district, Philipsburg Mont, is one of the most productive silver mining regions on the continent.

TREAM is no divertibles medien in Bartern Connecticut count to The Bui-letin fer business results.